



APPETIZERS

BURRATA

Fresh Italian cheese with a soft cream center, topped with heirloom cherry tomatoes and basil oil on a bed of arugula and served with crostini 12.50

CROSTINI

Crostini topped with Marcona almond roasted pepper pesto, shaved Serrano ham, Manchego and honey 14

Crostini topped with arugula pesto, white anchovies, roasted red peppers, Castelvetrano olives & shaved Parmesan 14

PIZZA ROLLS

12 Mozzarella or Pepperoni filled bites served with warm San Marzano sauce

Mozzarella 12.50

Pepperoni 13.50

MOZZARELLA STICKS

6 Handcut and hand breaded mozzarella baked to perfection in the brick oven and served with warm San Marzano sauce 11

DIMS GOOD CRAB DIP

Lump and Claw crab meat combined with sour cream, cheeses, Old Bay and topped with Parmesan. Baked until bubbly and served with crostini MKT

BAKED PIMENTO CHEESE

Our Signature pimento cheese, served hot with freshly baked pita points and topped with sweet pickled Peruvian peppers 13.50

CHARCUTERIE BOARD

A selection of imported and or domestically cured meats and cheeses, served with Marcona almonds, olive medley and crostini 19.50

CHEESE BOARD

A selection of imported and or domestic cheeses served with Marcona almonds, fruit compote and crostini

3 cheeses - 14.00 | 4 cheeses - 18.50 | 5 cheeses - 22.50

MEDITERRANEAN PLATTER

A medley of olives, hummus, quinoa Salad, cucumbers, heirloom cherry tomatoes, sliced radish, feta, and house-made pita points 16.50

SALADS

MIXED GREENS

Fresh, seasonal greens, radishes, and cucumbers dressed with a white balsamic vinaigrette 9.50

CAESAR

Romaine lettuce, tossed with house made croûtons, grated Parmesan, house-made Caesar dressing and topped with white anchovies 11.50

ROASTED GOLDEN BEETS

Arugula, spinach, shaved pickled fennel, and ricotta salata dressed with lemon vinaigrette topped with house roasted pickled golden beets 12.50

Add-ons: Chicken Salad 8 | Shrimp MKT | Smoked Chicken 4.50/Charcuterie 11 | White Anchovies 4

SIDES

Brussels Sprouts, Potato salad, Cucumber salad, Quinoa Salad, Roasted Pickled Golden Beets 4.25

Macaroni & Cheese 6.50

Miss Vickies potato chips 3.00

DESSERTS

Ask your server for today's selection

We are a scratch kitchen focusing on quality, using fresh, seasonal, NC ingredients when available, and creating one meal at a time.

20% service charge may be added to parties of 6 or more. All prices subject to change.

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES. GLUTEN-FREE, VEGAN AND VEGETARIAN OPTIONS ARE AVAILABLE.



*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. All menu items are cooked to order.

BRICK OVEN PIZZAS

MARGHERITA

San Marzano red sauce, Buffalo Mozzarella, Parmesan, oregano and fresh basil 18.50

SAUSAGE & PEPPER

San Marzano red sauce, fennel sausage, caramelized onions, roasted poblano peppers, ovalini, oregano, mozzarella and Parmesan 18.50

PEPPERONI

San Marzano red sauce, pepperoni, caramelized onions, ovalini, Parmesan, mozzarella and fresh basil 19.50

FOUR CHEESE

San Marzano red sauce, fontina, ovalini, provolone, mozzarella, oregano, parsley and Parmesan 18.50

ANCHOVY

San Marzano red sauce, anchovies, caramelized onions, roasted garlic, Parmesan and fresh basil 17.50

CHARCUTERIE PIE

San Marzano red sauce, pepperoni, fennel sausage, bacon, ovalini, caramelized onions, mozzarella, Parmesan, fresh basil and shaved Serrano ham 19.50

ROASTED VEGETABLE

San Marzano red sauce, roasted vegetable, ovalini, Parmesan, mozzarella, garlic and parsley 18.50

THE BISHOP

Arugula pesto, roasted heirloom cherry tomatoes, roasted garlic, ovalini, Parmesan, Serrano ham and dressed arugula 18.50

THE WENNY

Bechamel sauce, mushrooms, caramelized onions, fontina, asparagus, Speck prosciutto, dressed arugula and shaved Parmesan 18.50

TOMATO PIE

Olive oil, roasted sliced tomatoes, mozzarella, cheddar, goat cheese, Parmesan, garlic and parsley 18.50

SPECKENWOLF

Olive oil, Speck prosciutto, red onion, mushrooms, ovalini, mozzarella, garlic, oregano and parsley 18.50

PULLED PORK

Provolone, house-roasted *Heritage Farms* pulled pork, poblano, jalapeno, cherry peppers, red onions and mozzarella 19.50

SHRIMP

Bechamel sauce with fresh local shrimp, spinach, fontina, Parmesan and lemon MKT

PEDRO

Bechamel sauce, Speck prosciutto, mushrooms, roasted heirloom cherry tomatoes, goat cheese, ovalini, mozzarella, Parmesan, balsamic glaze swirl and parsley 18.50

SANDWICHES

All sandwiches are served with a choice of: Brussels sprouts, potato salad, cucumber salad, roasted pickled golden beets, quinoa salad, macaroni & cheese or Miss Vickie's potato chips and a Pickle

BEAUFORT CHEESE STEAK

Roast beef, caramelized onions and roasted red peppers, provolone cheese, horseradish sauce and mayo on butter toasted ciabatta bread 15.50

BLACKSHEEP B.P.T

Apple wood smoked bacon, our signature pimento cheese, roasted green tomato and mayo on butter toasted ciabatta bread 14.50

ST. JOE

Capicola, Genoa salami, Mortadella, provolone, cherry tomatoes and seasonal greens, drizzled with aged red wine vinaigrette on a baguette 14.00

CUBAN

House-roasted *Heritage Farms* pork, Speck prosciutto, house made pickles, Capicola ham, Swiss cheese, mustard on butter-toasted ciabatta bread 15.50

CHICKEN SUMPIN'

House-roasted *Joyce Family Farms* chicken salad made with romesco sauce, seasonal greens and heirloom cherry tomatoes drizzled with red wine vinegar on butter-toasted ciabatta bread 15.50

NEW YORK

Pastrami with Swiss Cheese, caramelized onions and Lusty Monk spicy whole-grain mustard on butter toasted marble rye 14.50

B.Y.O. PITA

Fresh house made pita stuffed with cucumbers, radishes, heirloom cherry tomatoes, dressed greens 11.00

Add-ons: Shrimp MKT | Chicken Salad 8 | Pimento Cheese 6.50 | Hummus 6.50 | Quinoa Salad 6.50 | Smoked Chicken 4.50

All sandwiches can be prepared as a salad. To add a side to split sandwiches add \$6.50